



## Sugar Plum Fairy Holiday Popcorn

We began making this scrumptious treat 10 years ago. The combination of dried fruit, nuts, popcorn and chocolate create a delightful snack perfect for holiday gatherings.

### What's Needed:

Simply Salted Popcorn- Orville Redenbacher

White Chocolate Melting Waffles 10oz - GHIRARDELLI

Dried Apricots- Mariani

CRAISINS (cherry)- OceanSpray

Pistachio Nuts

Pink Sprinkles

Nutcracker Cake Cases & Toppers- Meri Meri/ Amazon

Cellophane Bags

8" Non-Stick Scissors- Fiskars

Pink Curly Ribbon

Scotch Tape- Clear

Silver Twist Ties

### How To Make It:



#### Step 1

Purchase ingredients. We suggest using a simple salted popcorn to omit oil from the mixture.

- 1 bag of popcorn
- ½ cup diced apricots & cherry Craisins
- ½ cup chopped pistachio nuts
- 10 oz. white chocolate



#### Step 2

Pop one bag of popcorn. Follow the package instructions.

Let popcorn cool. Remove all un-popped kernels.



### Step 3

Shell pistachio nuts. Chop  $\frac{1}{2}$  cup of nuts, set aside.

Dice  $\frac{1}{2}$  cup of Craisins, set aside.

Dice  $\frac{1}{2}$  cup of apricots, set aside.



### Step 4

Place popcorn in a mixing bowl. Sprinkle all the chopped nuts, apricots and Craisins around the popcorn.

Leave the fruits and nuts set on top of the popcorn.



### Step 5

Melt the white chocolate. We used a double boiler and let the chocolate slowly melt.

For a quicker melt, use the microwave. Follow the melting instructions on the chocolates package



### Step 6

Pour the melted white chocolate over the popcorn mixture. To ensure a good covering do not pour chocolate in one area rather around the mixture.



### Step 7

Lightly fold the popcorn mixture and chocolate using a large spoon.

As chocolate begins to cool use hands to fold mixture.

Spread mixture out on a parchment covered cookie sheet.



### Step 8

Scatter sprinkles over the popcorn mixture. Place cookie sheet in refrigerator for about 5 to 10 minutes so chocolate can set.

*Note: There are so many sprinkle options to choose from. We selected the pink Ombre sprinkles to match our ribbons. Get creative with your sprinkles.*



### Step 9

Make simple loop bows using the curly ribbon. Secure together by wrapping a silver twist around the center. Twist tie together a few times.

Bows will be attached to the bags by twisting the ties around the bags.



### Step 10

Fill cupcake cases with the mixture. We created a pretty mound.

Place the cupcake case in a cellophane bag, gather opening together and secure closed with a twist tie bow. Cut excess bag top off.

*Note: To tighten bag around the base of the cupcake case use a piece of tape on each side folding the bags ends back. Secure with tape.*



### Step 11

Insert the wooden pick in the top of each bag. Fluff bows.



### Step 12

Create a magical display using fresh pine, twinkle lights and white porcelain ware. *Our display was made by flipping a cake stand over and placing the greens in the base.*

Make a second batch and place it in a bowl leaving the adorable bags as favors for guest.



### Other Suggestions:

- Sugarplum Fairy Holiday Popcorn also makes a great add on to cookie baskets. For this, fill holiday themed cellophane bags.
- Whip up a large bowl for an office party. Beware, you will be asked to make it again, and again, and again!

# Season's Greetings!